

Starters

Summer salad with bacon, parmesan and rosmar-y-croûtons	17,-
Avocado cream with a coney fillet and tomato	18,-
Carpaccio - veal head – with a porcini salad and crayfish tartar	17,-

Soups

Chanterelles cream soup	8,50
Crayfish-Curry soup with a fish crayfish praline	9,50

Entremets

Tagliolini with spicy Pulpo	22,-
Creamy chanterelles with a bread dumpling	22,-
Sauteed Porcini with herbs	25,-

Main Course

Filet steak – Salzburg organic – with red wine shallots and smoked onion-mustard	39,-
Corn fed chicken's breast with a gorgonzola-blueberrie-risotto	28,-
"Wienerschnitzel" – veal escalope with parsley potatoes and cranberries	26,-
Saddle of Mangalitza (pork) with Chanterelles	28,-
Grilled turbot in saffron sauce	28,-
Gilthead <i>Roya</i> /with tomato and Anchovies	28,-

Side Dishes:

Mediterranean vegetables with olives 4,-	Creamy polenta 4,-
Almond broccoli 4,-	Potato mash 4,-
Tomato curry spinach 4,-	Artichoke vegetables 4,-
Sautéed Chanterelles 4,-	Mixed leaf salad 4,-
Rosemary potato wedges 4,-	

Cover € 3,-

*No change in the Menu m32 and Fish-Menu
*please note that there is only one invoice per table
ALL PRICES IN EURO, TIP NOT INCLUDED, TAXES INCLUDED

IMPORTANT INFORMATION TO SENSITIZERS
The identification of 14 major sensitizers is in accordance with legal regulations by the European Community (EU Food Regulation 1169/2011).
There may occur other substances - which are used in the production process of the kitchen - causing food allergens or trigger incompatibilities despite most careful preparation. For a detailed map of the allergen substances ask our staff, we will advise you.